

Hagelsberg Stellenbosch White 2005

This lightly wooded wine is suitable for everyday drinking. When suitably chilled it is crisp and refreshing with a long lingering aftertaste.

This wine can be enjoyed with white meat and seafood dishes and is equally enjoyable on its own

variety : Tinta Barocca | Tinta Barocca Cabernet Sauvignon Shiraz Pinotage

winery : Middelvlei Wines

winemaker : Tinnie Momberg

wine of origin : Papegaaiberg

analysis : alc : 13.7 % vol rs : 3.0 g/l pH : 3.72 ta : 6.3 g/l

type : Red

pack : Bottle **closure :** Cork



in the vineyard : The story of Hagelsberg

It was in 1679 when Simon van der Stel, then governor of the Cape, first discovered the fertile valley of Stellenbosch, which he later named after himself. His first view of one of the hills surrounding the valley was in stormy weather and he appropriately named it Hagelsberg - in Dutch "hagel" means hail. The name soon changed to Papegaaiberg, as it is still known today. The beautiful vineyards of Middelvlei stretch along the northern slopes of the same Papegaaiberg.

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This wine is made from Chardonnay grapes grown in the Stellenbosch area.

about the harvest: The grapes were harvested by hand and picked during February 2006 at 24°C Balling.

in the cellar : The grapes were destemmed and lightly crushed and settled in stainless steel tanks. The wine was fermented at 16° C Balling. After racking the wine was inoculated with VIN 13 yeast and was prevented from undergoing malolactic fermentation to ensure crisp acidity.

Bottled: May 2007